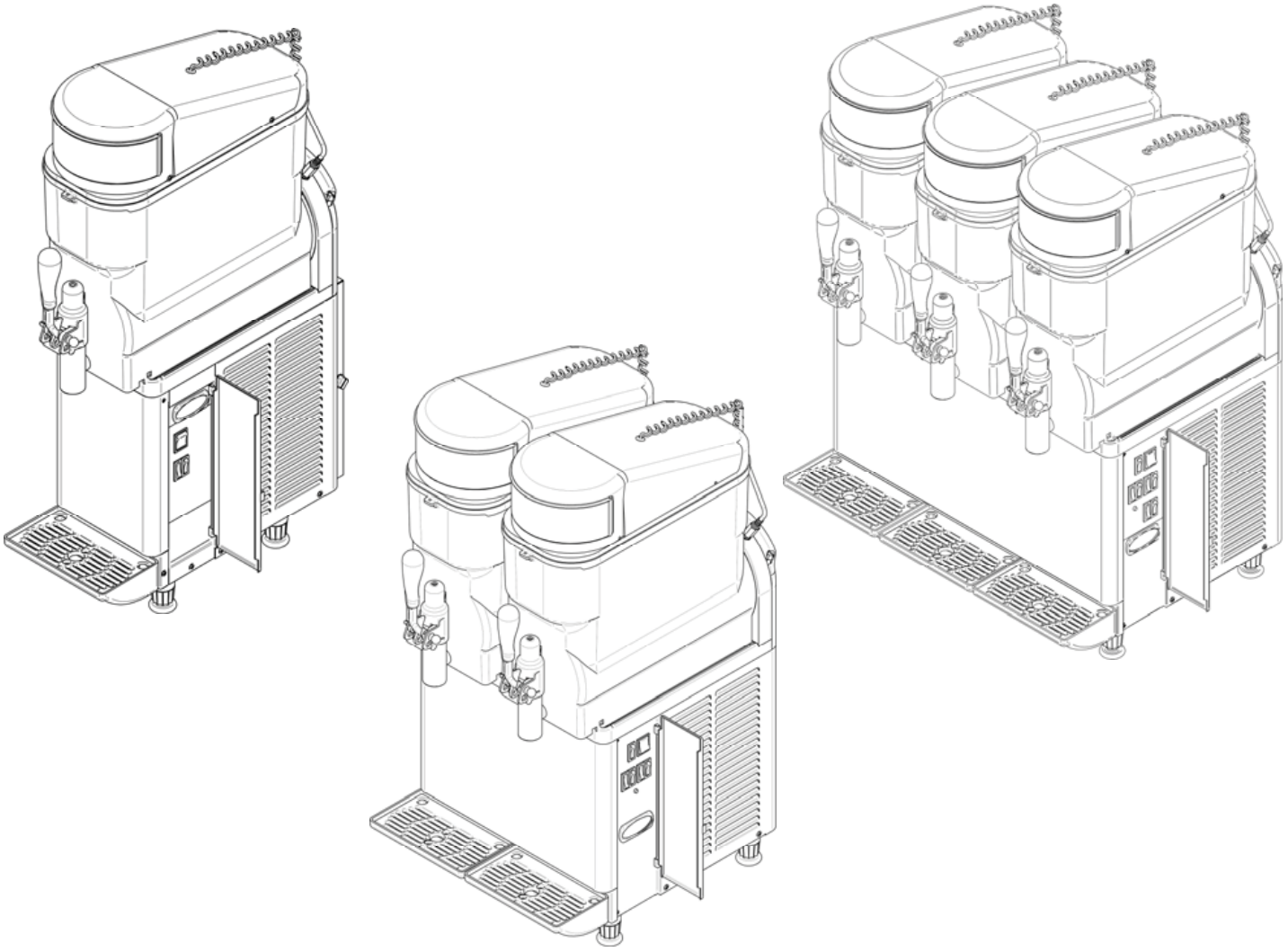
STREAMLINE supplies

OPERATORS MANUAL

ARCTIC DREAM GRANITA MACHINE

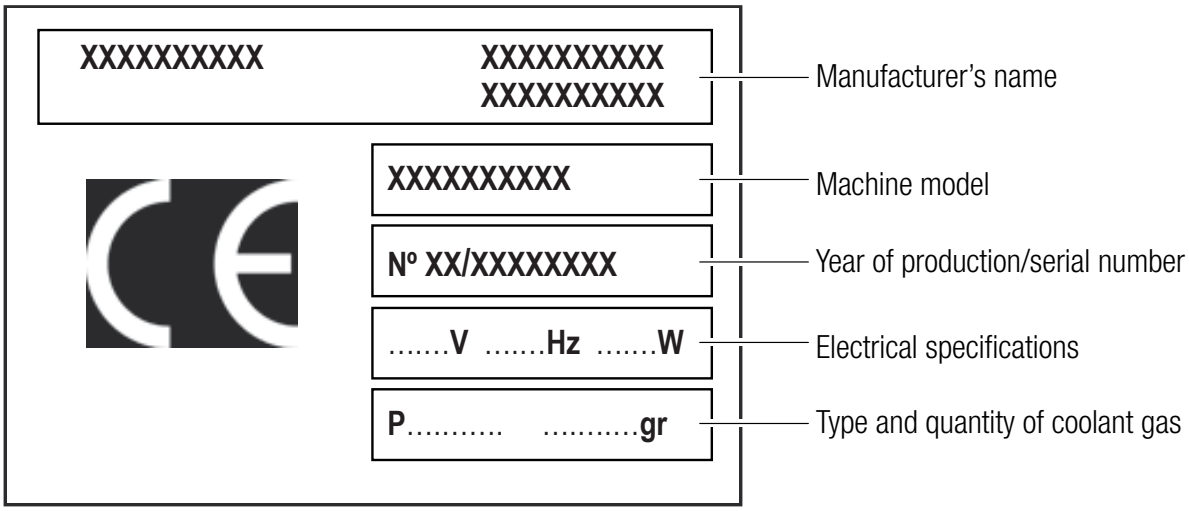
230V./50Hz



For machines with CE marking:
The manufacturer hereby declares, under its own exclusive responsibility, that the machine named in this manual (see the plate on the cover of the manual) conforms to the essential requirements of the following directives:

- **2006/42/CE** **"Machinery" Directive**
- **2006/95/CE** **"Low Voltage" Directive**
- **2004/108/CE** **"EMC" Directive**
- **97/23/CE** **"PED" Directive**
- **2004/1935/CE** **"Regulation "Materials and items in contact with foodstuffs"**

The rating plate on each machine bears the following information:



DISPOSAL

Electric and electronic equipment must be disposed of in accordance with European Directive 2002/96/EC.
Such equipment may not be disposed of as normal municipal solid waste but must rather be separately collected to optimize recovery and recycling of the materials used to manufacture them.

All products are marked with the crossed out wheeled bin symbol as a reminder of separate collection obligations. Correct observance of all of the provisions for the disposal of the end-of-life products will contribute to safeguarding the environment.

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REMINDER

The Arctic Dream slush machines meet essential health and safety requirements for machines as set forth in Council Directive 2006/42/EC, have the respective "Release Certificate", and are, therefore, authorised to be marked **"EC"**.
In Point 1.7.3, the Council Directive mentioned requires that:

"Each machine shall be legibly labelled with at the least the following instructions:"

· name and address of the manufacturer;
· the mark "EC" which includes the year of manufacturer (see Appendix III);
· designation of the series and model;
· serial number, if it exists."

UNPACKING

After lifting the box off the machine, remove the styrofoam from the sides of the machine, the four plastic legs, and all technical manuals found inside the bowl.

VERY IMPORTANT: The packing material is not a toy. Keep it out of reach of children. The plastic bags can cause asphyxia. The packaging material can be 100% recycled. Contribute to environment protection, dump it in specific containers.

SETTING UP

Place the machine at the desired location. Make sure that there is enough space for ventilation on both sides (about 8' on each side).

To ensure the highest quality in the shipping unit, we have left the plastic on both the unit and the drip trays for protection against scratching in transit. **Please remove before operating your machine.**

Hang drip pans on the front of the unit.

Clean the bowl with water and non-abrasive neutral pH soap. In order to avoid scratches; use a cloth or sponge. Then rinse thoroughly.

Before connecting power to the machine, check the label on the back of the machine to verify the voltage and amperage draw of the unit and then do the same for the electrical outlet.

FAMILIARIZING YOURSELF WITH THE CONTROLS

On the right side of the machine and the following switches **(Figure 1)**

Main Power

"0" Position: Off position. Power is turned off to all functions
" I " Position: On position. Machine has power.

Display Light

"0" Position: Light are off.
" I " Position: Light are on.

Agitator Switch

"0" Position: Agitator is off.
" I " Position: Agitator is on.

Cooler Switch /

"0" Position: Off position.
" I " Position: Cool drink mode.
" III " Position: Slush mode.

Compressor green light

If the compressor green light is on, the compressor is working.

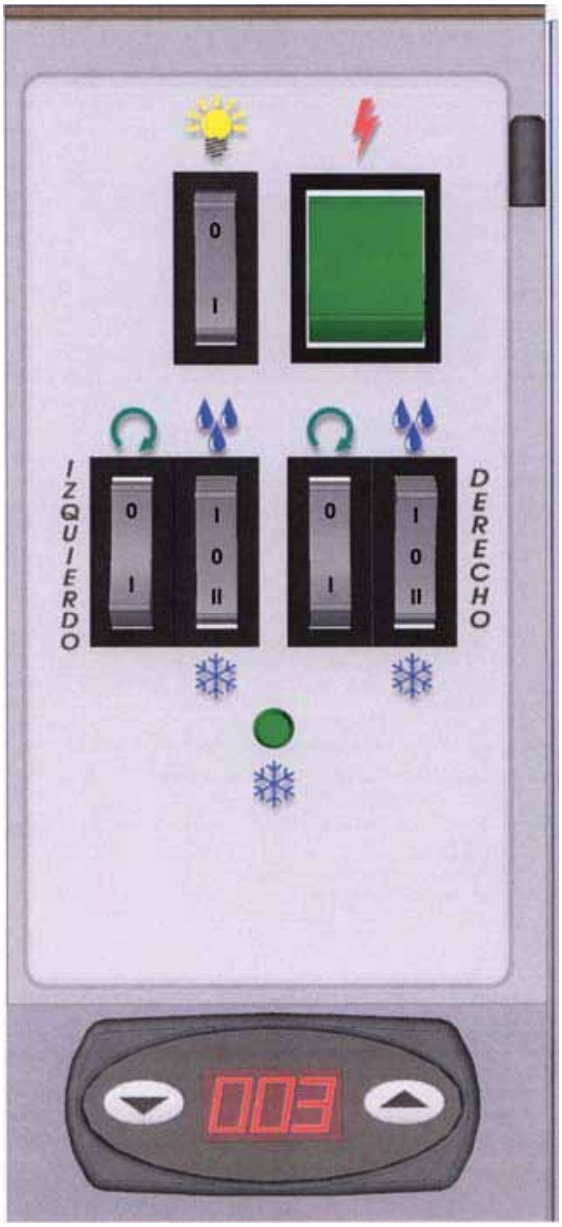


Figure 1

TEMPERATURE CONTROL

If you are using the machine as a beverage cooler, once you have selected the switch to the liquid position ( ), the machine is equipped with a thermostat inside it that controls the temperature.

This thermostat is already set by fabric to the temperature of 4°C

The electric thermostat stops the compressor when the product is in liquid mode and the temperature is lower than 4°C. If you wish to modify the service temperature of the product, proceed as follows (figure 4):

1 TANK MACHINE

1°) Press the down arrow (left), to enter the programming mode.
2°) Press the down or up arrow (left of right) to set the electronic thermostat to the desired temperature.
3°) Wait 5 seconds to exit the programming mode (during this 5 seconds, do not press anything).

2 and 3 TANK MACHINES

1°) Press both arrows simultaneously holding for 5 seconds to enter the programming mode.
2°) To change the tank (T1, T2 or T3) press the left button once to fix the selected tank.
3°) Press the right button once to fix the selected tank.
4°) Press the up or down arrows (left or right) to adjust the electronic thermostat to the desired temperature.
5°) Wait 5 seconds to exit the programming mode (during this 5 seconds, do not press anything).

Figure 4

CLEANING & SANITIZING INSTRUCTIONS

CLEAN AND SANITIZE DISPENSER AT LEAST EVERY THREE DAYS OR AS REQUIRED BY LOCAL REGULATORY AGENCY. SOME PRODUCTS MAY REQUIRE MORE FREQUENT SANITIZING.

WHY MUST THE DISPENSER BE SANITIZED? Once the syrup is removed from its original container and poured into the Dispenser bowl, it is possible for airborne bacteria and other micro-organisms to enter the product. Over a period of time, t**his can effect flavour quality and possibly even represent a health hazard.** Regular cleaning and sanitizing with an approved sanitizing agent will prevent this. **It is extremely important to follow instructions exactly.**

PREPARATION FOR SANITIZING. Tips to minimize product waste and sales interruption:
1. Plan ahead to Sanitize the Dispenser during a quiet time of the day. Performing the process before opening from business or after closing is ideal.
2. Let the product level "run down" from sales just before sanitizing time. This minimal amount of product MUST be discarded for sanitizing to be effective.
3. Allow enough time after sanitizing and re filling for product to freeze back (about 1 1/2 Hours).

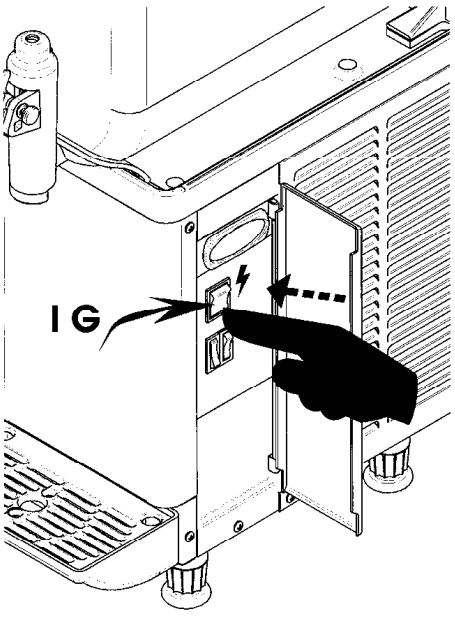
CLEANING AND SANITIZING. Process should be performed on *ONE BOWL at a TIME.*

VERY IMPORTANT: **The daily cleaning of the parts in contact with the product is recommended. They must always be cleaned when filling up the machine with new product.**

DISASSEMBLY AND CLEANING

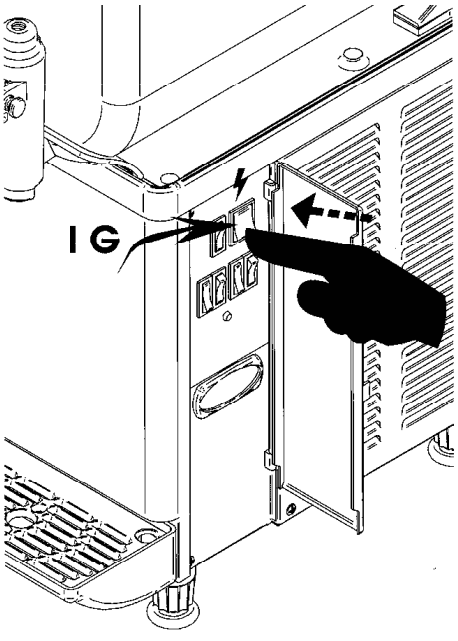
1. DISCONNECTING THE MACHINE

ONE BOWL MACHINE



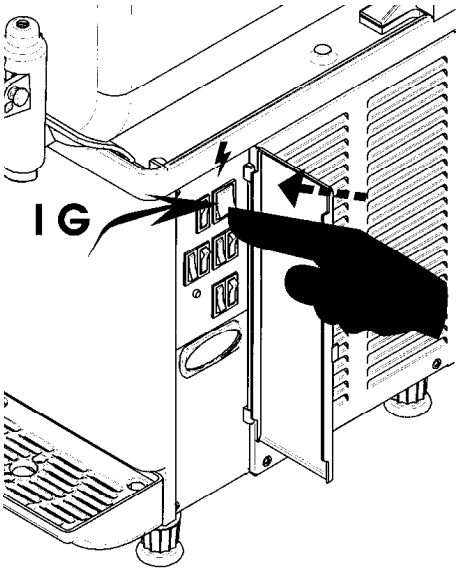
1.1 Press the general switch **(IG)** to disconnect the machine

TWO BOWL MACHINE



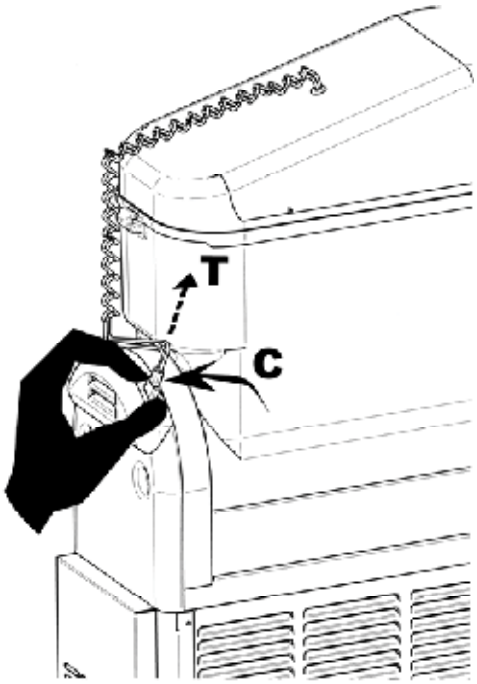
1.2 Press the general switch **(IG)** to disconnect the machine

THREE BOWL MACHINE

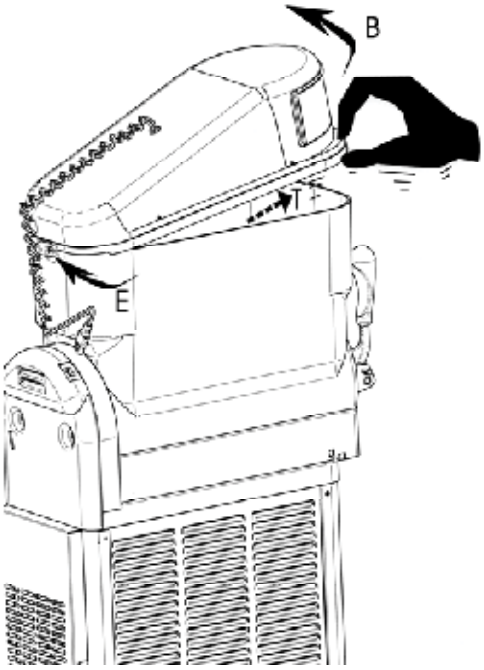


1.3 Press the general switch **(IG)** to disconnect the machine

2. DISASSEMBLY OF THE COVER

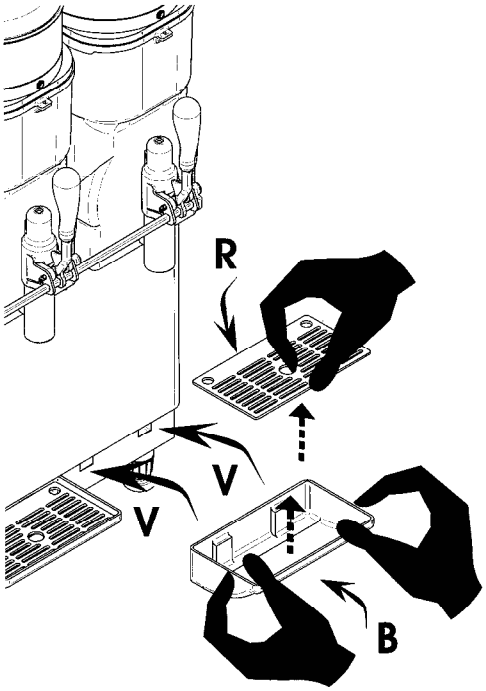


2.1 Unplug the plug-in **(C)** from the socket.

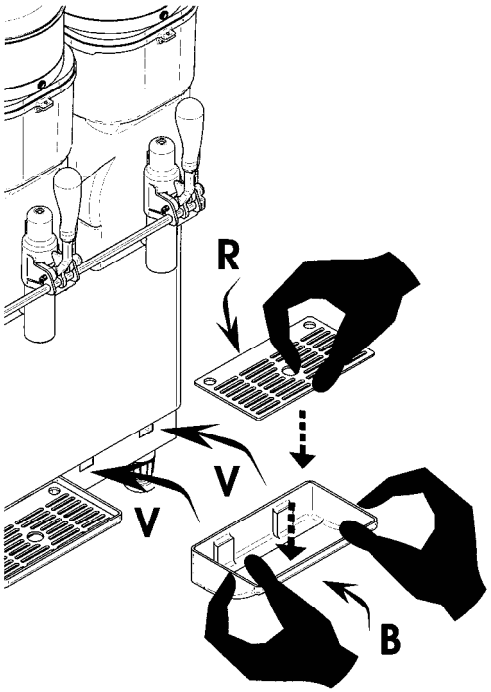


2.2 Lift the cover tilting **(B)** behind and disconnect **(T)** to take it out of fitting **(E)**.

3. DISASSEMBLY AND CLEANING THE DRIP TRAY(S)



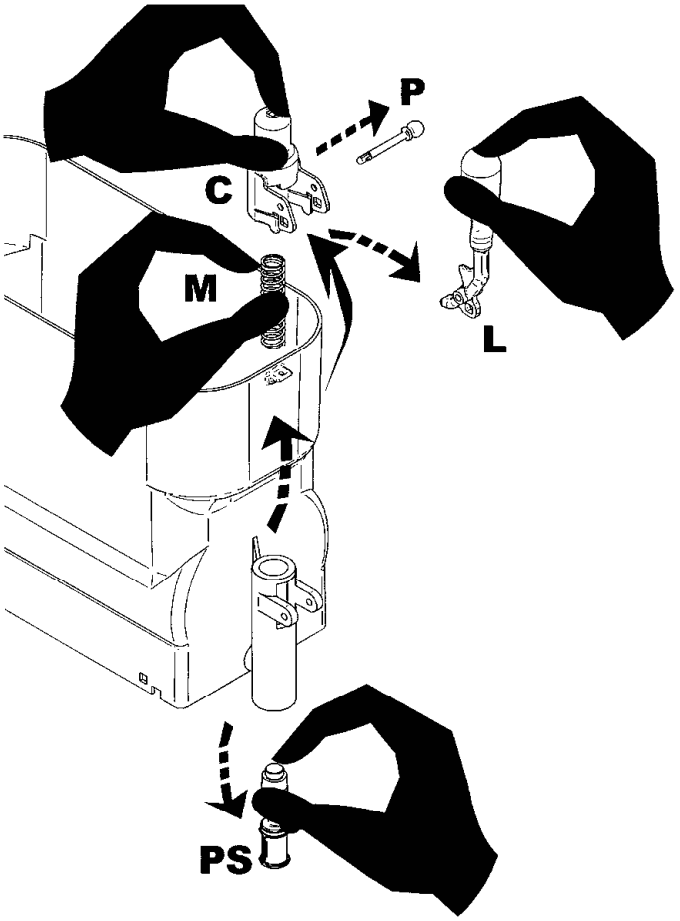
3.1 Take away the screen **(R)** , take out the tray leak **(B)** from the tabs **(V)** lifting it up and out.



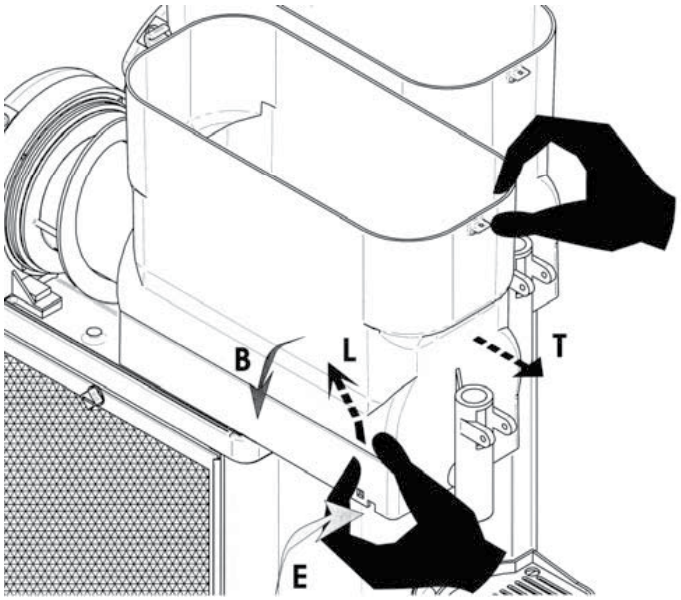
3.2 Put the screen **(R)** inside the leak tray **(B),** locate the back hooks of the tray into the tabs **(V)** and push lightly down.

4. DISASSEMBLY AND CLEANING THE DRIP TRAY(S)

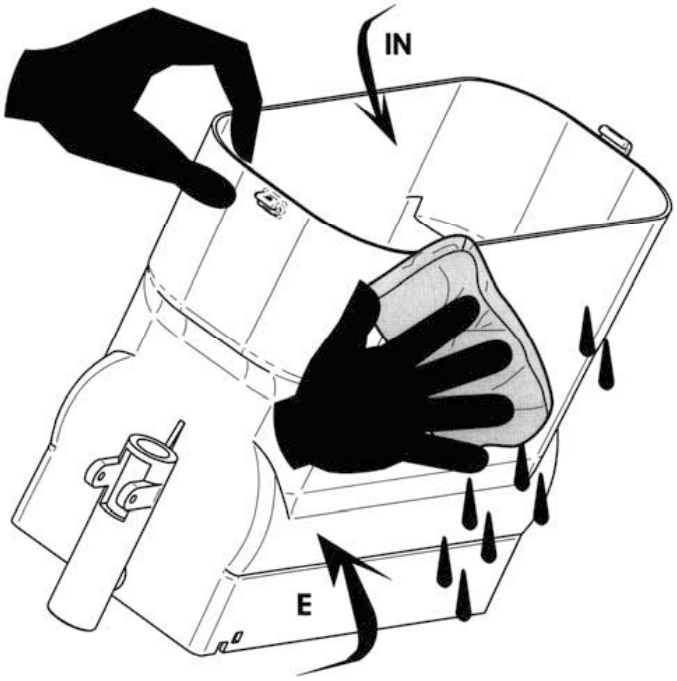
4.1 Remove the pin **(P)** lift out the handle **(L)**, take out the cap **(C)**, take out the spring **(M)**, remove the piston **(PS)** by pushing down.



5. DISASSEMBLY AND CLEANING THE BOWL

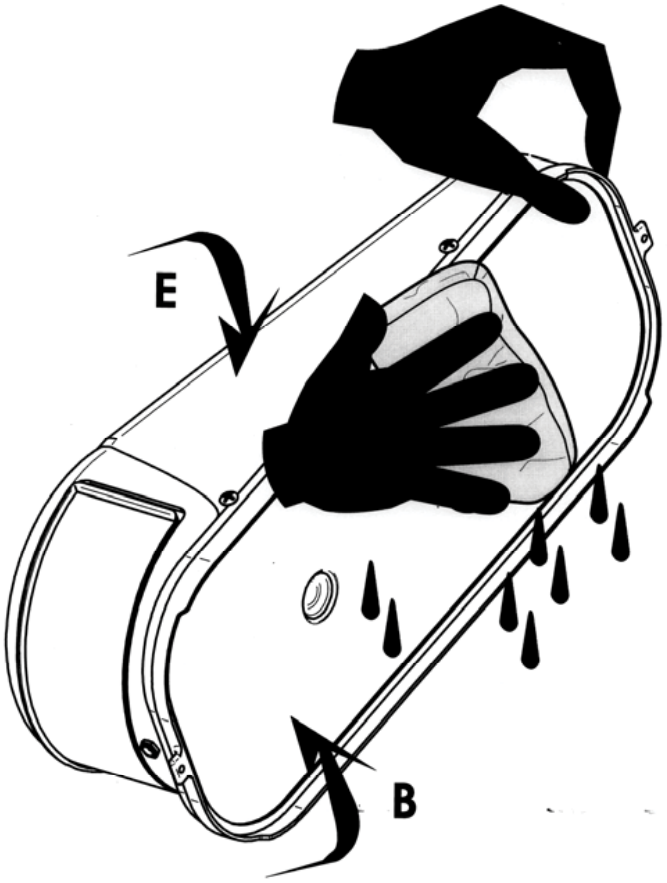


5.1 Lift the bowl with two hands, raise it up **(L)** to release the notches **(E)** from the tray **(B)** and pull **(T)** forward.



5.2 Wash the bowl interior **(IN)** and the exterior **(E)** with a cloth or sponge with detergent, but not abrasive, rinse with volumes of water.

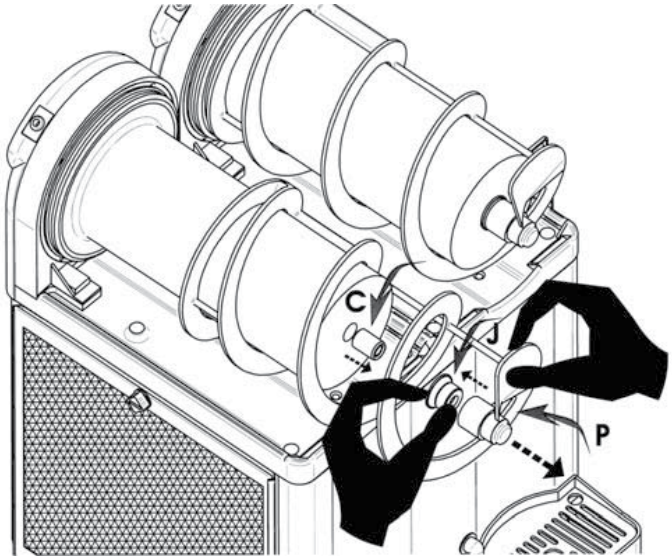
6. CLEANING THE COVER



6.1 Wash not only the base **(B),** but also wash top cover **(E)**.

VERY IMPORTANT: Don't put the cover inside a tub of water as it contains electric parts

7. DISASSEMBLY OF THE SPIRAL BLADE AND JOINTS



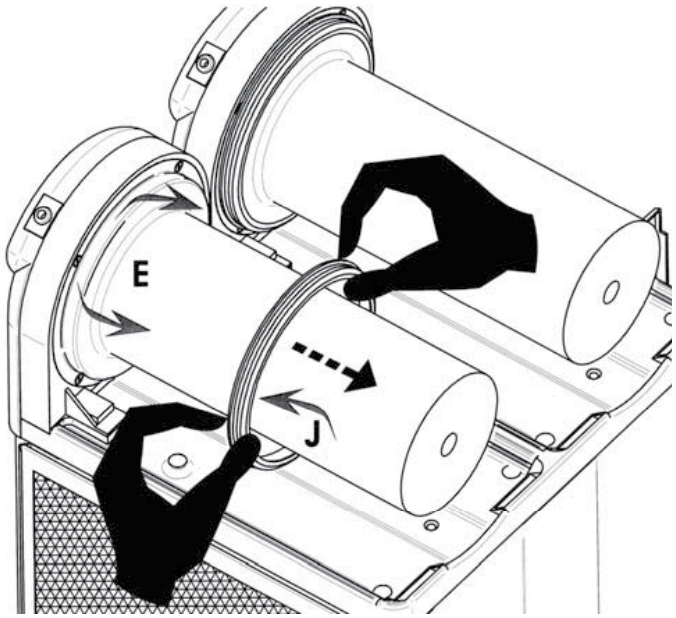
7.1 Pull the spiral shovel **(P)** forward, remove from the joint **(J)** and take out the bushing **(C)** of the evaporator.

8. CLEANING THE SPIRAL BLADE

8.1 Clean the spiral shovel and the hub **(A).**

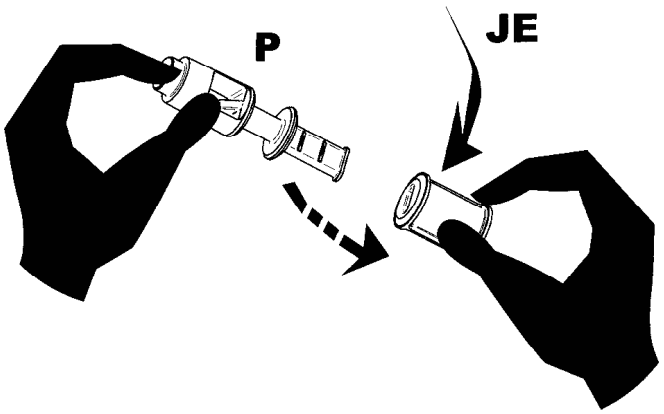
9. DISASSEMBLY OF THE TANK GASKET

9.1 Remove the bowl joint **(J)** from the evaporator **(E)** by hand.



10. DISASSEMBLY OF THE PISTON JOINTS

10.1 Remove the sealing special joint **(JE)** from the piston **(P).**



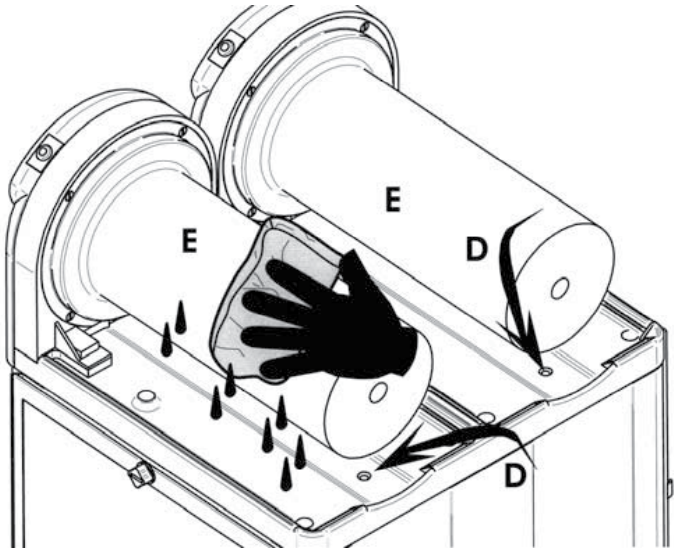
11. CLEANING THE TAP PISTON AND JOINTS

11.1 Wash the piston valve, clean the groove **(IN)**, the hole **(E)** and rinse with volumes of water.

11.2 Wash the bowl joint **(JD)** without damaging it, rinse with volumes of water and dry it.

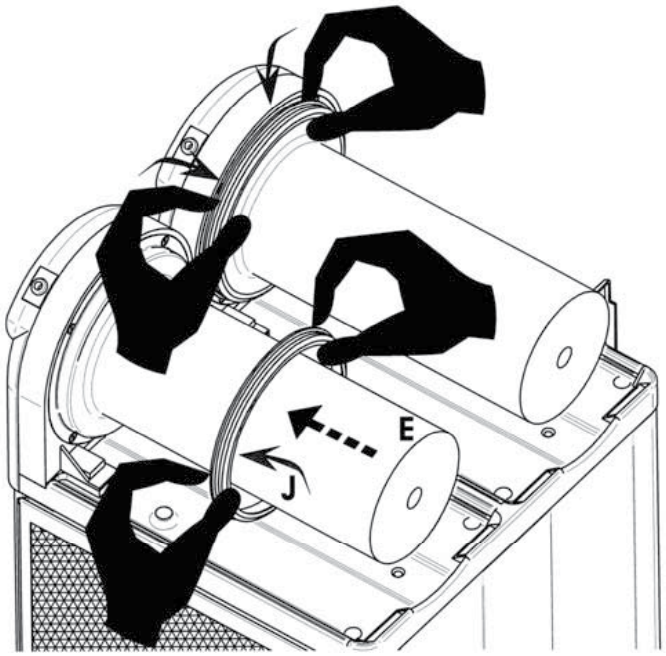
12. CLEANING THE EVAPORATOR

12.1 Wash the evaporator **(E)** with a cloth or sponge, clean the drainage holes **(D)** and the tray, rinse with volumes of water.



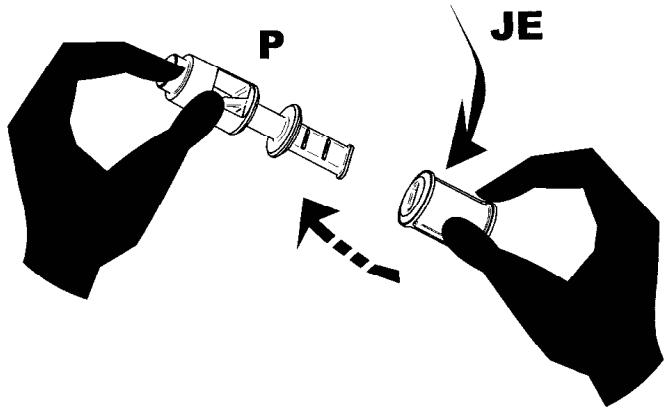
13. ASSEMBLY OF THE TANK GASKET

13.1 Put the bowl joint **(J)** on the evaporator **(E)** stretching lightly with two hands at the bottom.

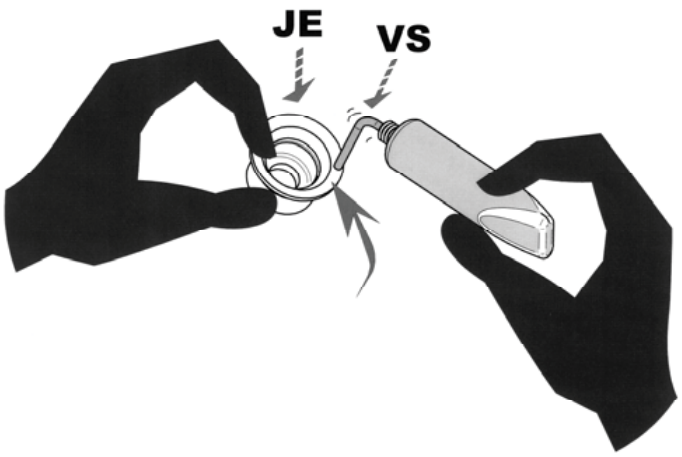


14. ASSEMBLY OF THE PISTON JOINTS

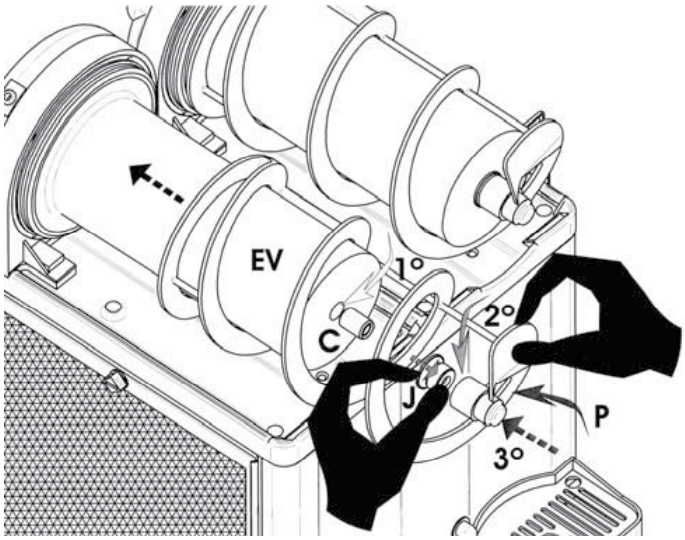
14.1 Mount the sealing joint **(JE)** to the plunger **(A)** rotating lightly in the piston **(P)** without damaging it.



15. MOUNTING THE SPIRAL



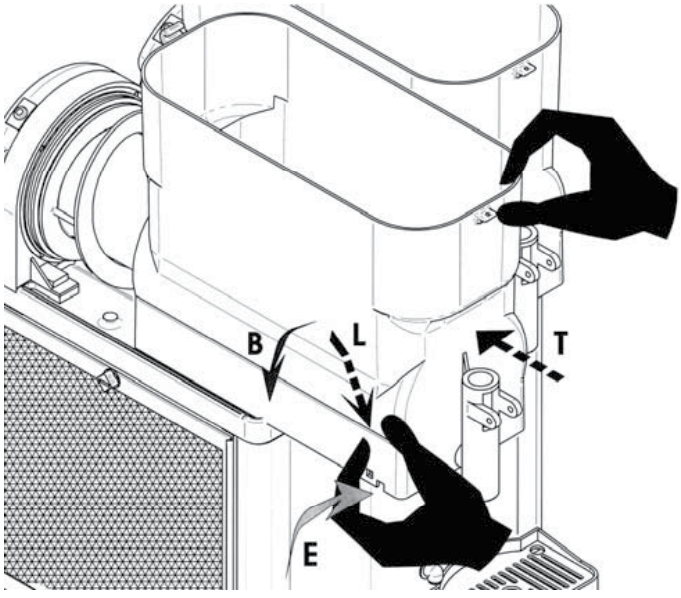
15.1 Lubricate rubber seal **(JE)**. Apply a small amount of approved food grade lubricant **(VS)** to the inside cupped area of the seal. Spread it evenly around the area



15.2 Fit the brushing **(C)** in the hole **(1°)** of the evaporator **(EV)**, put the joint **(J)** in the hub **(2°)**, fit the spiral shovel **(P)** and push the head **(3°)** until it fits on the shaft rotating slightly.

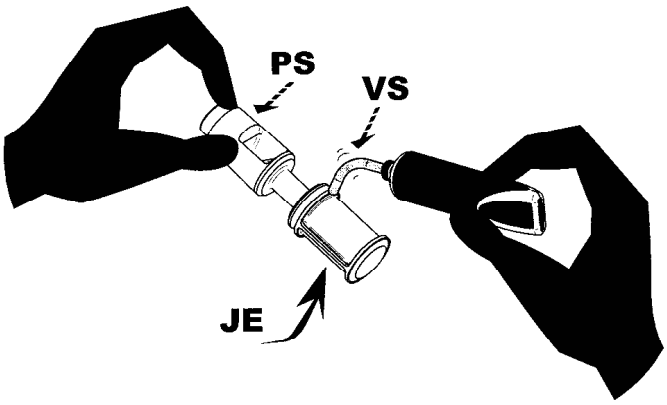
16. MOUNTING THE BOWL

16.1 Fit the bowl, with the hands to seal it **(E)** to the evaporator until the bowl **(L)** Clips **(E)** into the base **(B).**



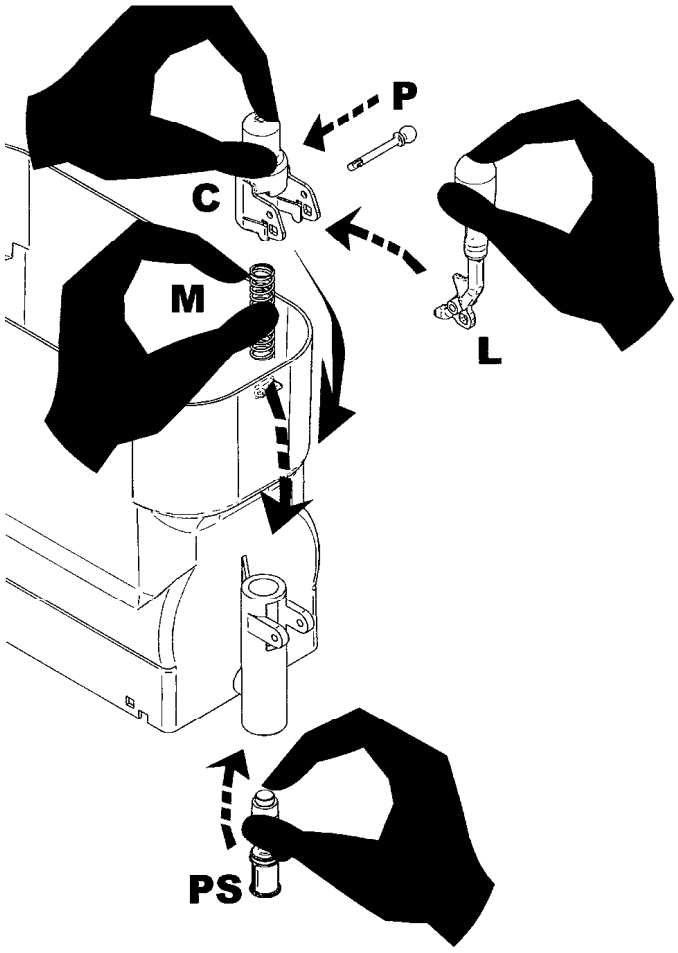
17. LUBRICATING THE PISTON JOINTS

17.1 Lubricate dispensing valve piston **(PS)** by applying a small amount of food grade lubricant **(VS)** onto the sealine joint **(JE).**

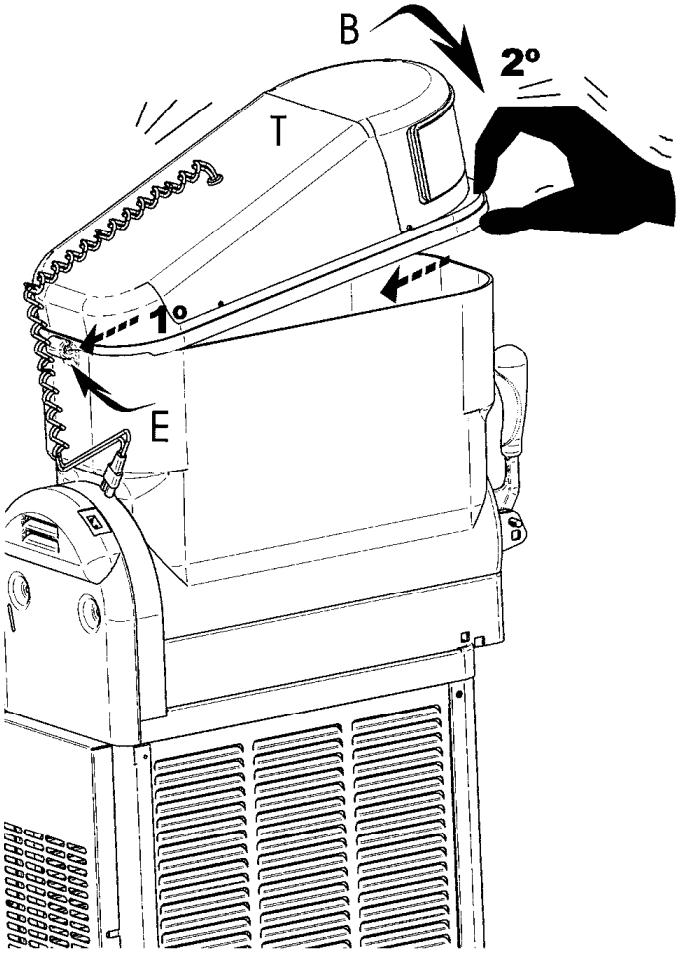


18. ASSEMBLY OF THE FULL TAP

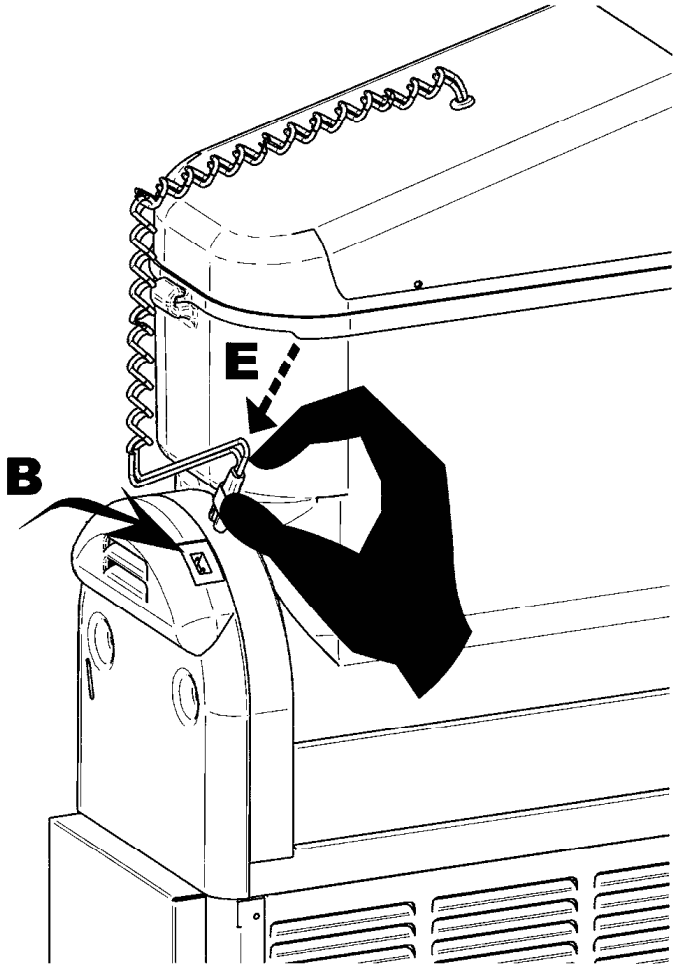
18.1 Fit the piston **(PS)** into the valve body below the spring **(M)**. From above fit the cap **(C),** put fit handle **(L)** and insert the pin **(P)** through the hole of the cap **(C).**



19. ASSEMBLY OF THE COVER



19.1 Fit **(1°)** the tab of the cover base **(T)** into position **(E)**, **(2°)** the cover **(T)** onto the bowl **(B).**



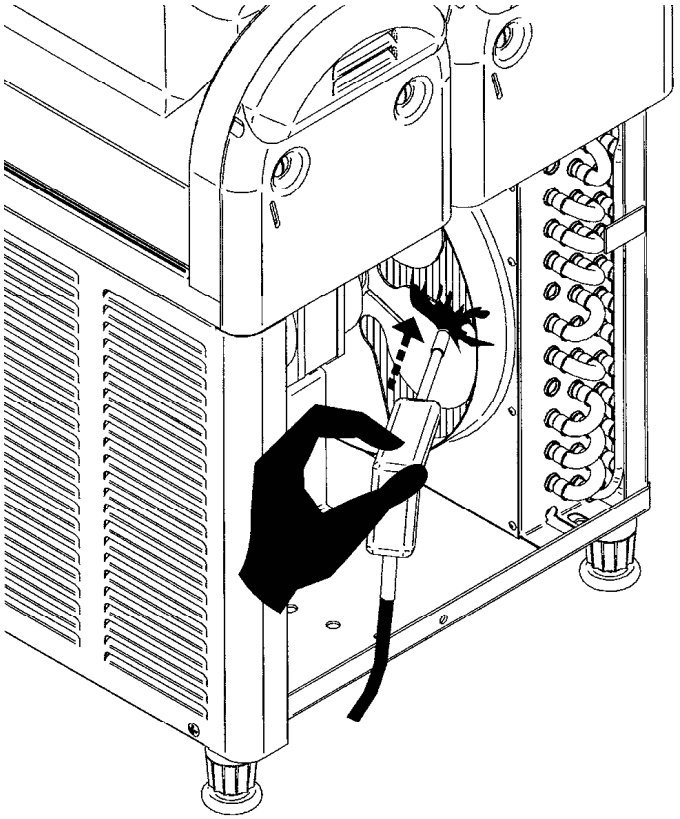
19.2 Plug the lead **(E)** into the socket **(B)** of the machine.

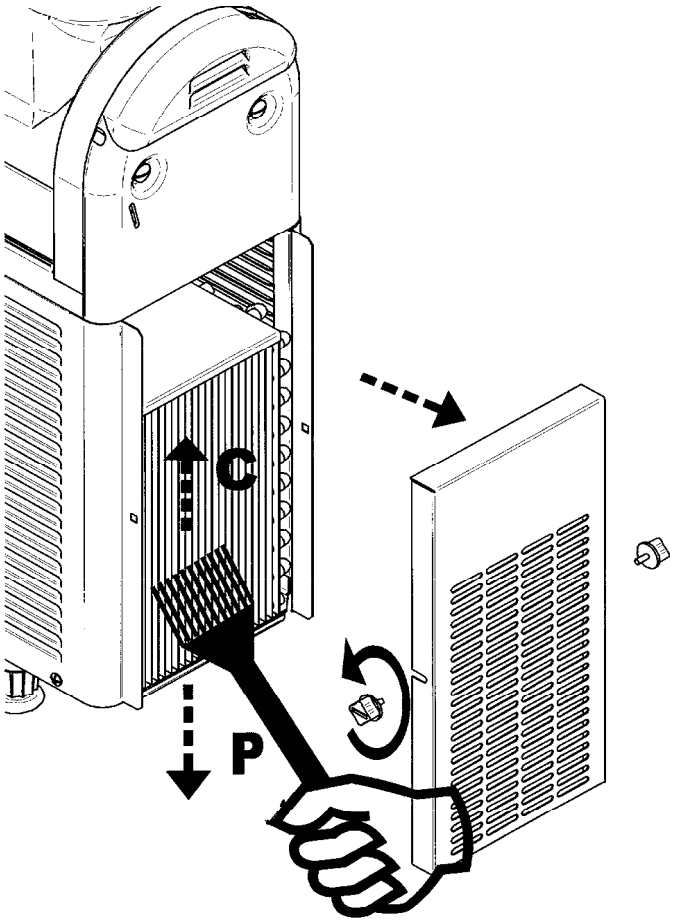
20. CLEANING THE CONDENSER

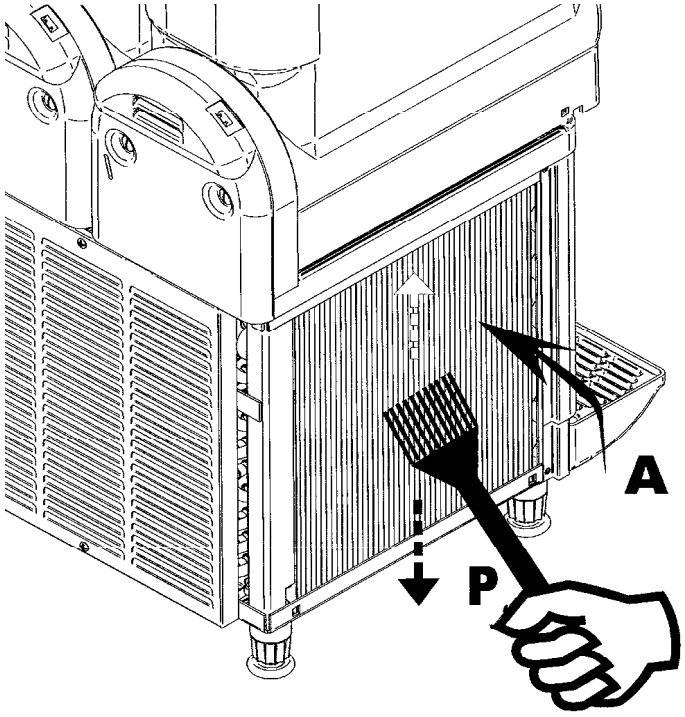
20.1 At least once a month, depending on the working conditions (presence of dust, grease, etc.) we recommend that you clean the condenser.

First of all you need to disassemble the left side panel and the back panel by unscrewing them.

If compressed air is available it is recommended to use it, guiding the flow from inside. If you do not have compressed air use a paintbrush **(P)** for cleaning the fins **(A)** trying not to damage them. Brush vertically.







OPERATION

1. Once the bowl had been cleaned, fill the tank with desired liquid product (12 litres). Do not overfill the tank. **NOTE THAT WHEN READY, SLUSH OCCUPIES MORE VOLUME THAN THE LIQUID (approx. 20% greater with slush). Be sure to be accurate with product ratio before mixing or pouring product into tank. IN ORDER TO KEEP YOUR MACHINE IN GOOD WORKING CONDITION KEEP YOUR MACHINE FULL.**

2. If using natural products as a base (coffee, lemon juice, orange juice etc.) it is required that 5 to 7 oz. of sugar per 4 Litres be added. Follow the dilution instructions on the bottle.

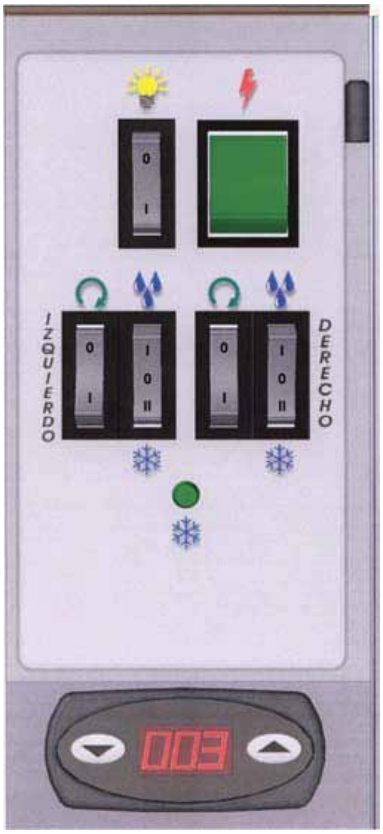
3. To operate, press main power switch and agitator switch to **ON** position **(Figure 5)**.
NOTE: The agitator switch must be to ON position before setting to liquid or slush mode.

   3.1 For slush, press the cooler switch to bottom position (II / ✱)
   3.2 For Liquid, press the cooler switch to up position (I / 🌡). If the machine is being used as a liquid cooler, it is provided with an inside thermostat for controlling the liquid temperature.

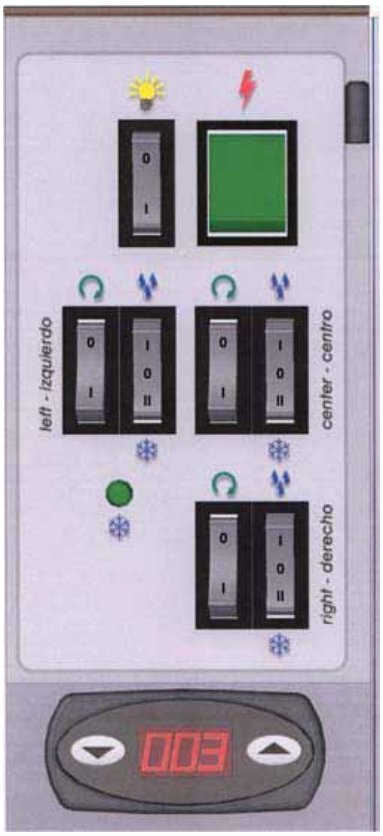
   Note that your machine is equipped with a time delay relay that provides for a four minute delay from the time of the initial start. This is to prevent the compressor from short cycling. Once the com pressor is ON, the green light will be on.

4. To illuminate the bowl lid on top of the unit and the product in the bowl press the display light to down position (I / 🌡)

CAUTION: IF THE MACHINE IS STOPPED AT NIGHT WITH ICE IN THE TANK, REMOVE ALL ICE SLABS BEFORE STARTING.



2 bowls



3 bowls

LIQUID DENSITY AND ADJUSTMENT

To adjust the density of the slush there is a set of screws **(Figure 6, #2)** at the upper left back of the lid **(#1)**. Using a small screw-driver **(#3)** insert it in the stem slot **(#2 arrow A)** and turn right or left **(arrow C and D)** according to weather more or less density is needed. To increase the density turn the screw-driver to the left and to decrease the density turn the screw driver to the right.

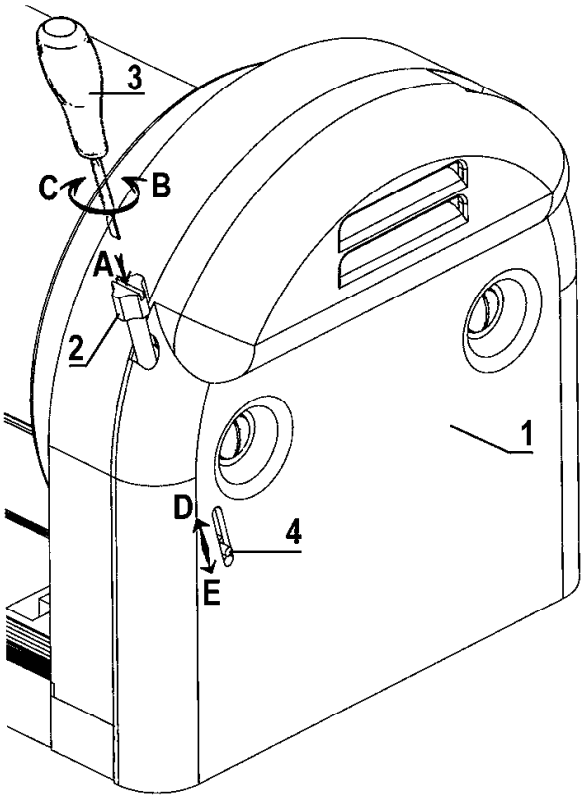


Figure 6

TROUBLE SHOOTING GUIDE

TROUBLE	POSSIBLE CAUSES	REMEDY
Machine Overheats	· Machine vents are blocked	Check that nothing is obstructing the vents
The Tap Drips	· Valve seal may be improperly placed	Make sure that the valve seal is in place and not damaged Check that the piston is correctly closed and nothing is obstructing the outlet.
Machine is not cooling the product	· Does the machine have power? · The condenser is dirty · No refrigerant	Check to see if the machine is plugged in. Clean the condenser carefully with a brush trying not to damage the fins. See figure 7 Contact authorized service agent.
The unit does not work	· No Power · Power cord loose or damaged · Defective · Wiring disconnected	Connect until the power supply. Locate problem and correct. Replace power cord if necessary.
One of the augers does not work	· Motor connection loose · Defective switch · Auger is stuck	Check wiring to motor Replace switch Check auger, replace in necessary.
No pilot light when unit is one	· Defective wiring connection · Defective density switch · Burned out bulb · Defective thermostat	Check wiring Check switch Replace Bulb Replace thermostat
Compressor does not start	· Defective overload · Defective relay · Defective compressor	Replace Replace Replace

TROUBLE SHOOTING GUIDE (continued)

TROUBLE	POSSIBLE CAUSES	REMEDY
Unit cools but does not freeze	· Switch is not on ·The condenser is dirty · Not enough air around the unit · Less than 12% sugar content · Density switch at lower level or off	Check switch is on right position. Clean the condenser carefully with a brush (do not damage the fins) Remove other objects that may be blacking airflow around unit. Remix with 12% sugar content Turn on density switch
One bowl does not cool*	· Density solenoid valve · Defective thermostat · Defective density switch · Defective front panel switch	Replace Replace Replace Replace
One bowl cools but does not freeze	· Density switch at lower level defective	Replace Check that switch is in right position
Noisy auger	· No lubricant · Defective geared motor	Lubricate auger. Replace
Drippy nozzle or valve	· Seal worn or defective	Replace Seal
Leaky bowl	·Gasket improperly installed or Defective	Reinstall gasket, replace in necessary
Cover light does not work	· Burned out bulb · Defective cable · Defective plug · Defective fuse · Defective transformer · Defective light switch	Replace bulb Replace cable Replace plug Replace fuse Replace transformer Replace switch

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